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# Raffa's

WATERFRONT GRILL

Raffa's is available for your special event. It is perfect for all occasions including business events, anniversaries, birthdays, and rehearsal dinners. Raffa's can accommodate groups of varying size, up to 50 people in our main dining room and up to 20 in private wine room. Groups larger than 50 people may be discussed by private appointment.

In order to ensure our kitchen's finest quality and high level of service we ask that groups of 16 or more choose a banquet menu with choice of two entrees.

#### Booking policies:

- \*A deposit will be due to secure your reservation. Deposit amount depends on location in the restaurant and party size.
- \*Total number in your party must be confirmed 72 hours in advance
- \*All parties will be responsible to guarantee 90% of final count

#### Cancellation policy:

- \*Full refund will be given if cancellation is made 14 days prior to event date
- \*Event dates may be rescheduled and deposit transferred to the new date without penalty except within 24 hours of event time. Any cancellations in the final 24 hours will forfeit the deposit.
- \*Event cancelled within 14 days of event will forfeit the deposit. The deposit will not be refunded.

**Reservations and additional information can be obtained through**

**Leslie Lormann or Rachel Wolfe, manager at 281.360.1436 or [events@raffas.net](mailto:events@raffas.net)**

**Thank you and we look forward to seeing you at Raffa's Waterfront Grill**

# RAFFA'S WATERFRONT GRILL

## BANQUET MENU ONE

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*(EACH guest gets a salad)*

Frisee and baby arugula salad with tomato and house sherry vinaigrette

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*(One per person, host must select a choice of TWO)*

### CHICKEN ALFREDO

penne, grilled chicken, alfredo sauce

### MEDITERRANEAN CHICKEN

parmesan risotto, capers, olives, mushrooms, toasted panko

### CAJUN PASTA

shrimp, Andouille, creole mustard sauce

### HOUSE MADE CHICKEN FRIED STEAK (BEEF)

mashed potatoes, Tasso gravy, onion strings

*(If you would like to have 3 entrée choices there would be an additional \$5.00 per person added)*

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*(EACH guest gets a dessert)*

Peach Bread Pudding *(party portion)*

Iced Tea and Soda Included

**\$28.00 per person**

# RAFFA'S WATERFRONT GRILL

## BANQUET MENU TWO

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*(plated appetizer, host must select ONE)*

fried mozzarella with house marinara  
flatbread with roasted peppers, pepper jack cheese, and Italian sausage

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*(EACH guest has a choice of soup or salad)*

mixed greens, prosciutto, grape tomatoes, feta, green onions, Mediterranean vinaigrette  
or  
pasta e fagioli soup

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*(One per person, host must select a choice of TWO)*

### VEAL PARMIGINA

parmesan risotto, chef vegetables

### MEDITERRANEAN SEA BASS

sea scallops, buerre blanc, parmesan risotto, chef vegetables

### CHICKEN MARSALA

parmesan risotto, chef vegetables

*(If you would like to have 3 entrée choices there would be an additional \$5.00 per person added)*

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*(EACH guest gets a dessert)*

Tiramisu *(party portion)*

Iced Tea and Soda Included

\$35.00 per person

# RAFFA'S WATERFRONT GRILL

## BANQUET MENU THREE

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*(plated appetizer, host must select ONE)*

Brisket bao bun with house pickled vegetables "Asian Brisket Slider"  
Spring Roll with shrimp, mint, vermicelli, peanut dipping sauce

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*(EACH guest gets a salad)*

mixed greens, snow peas, red onions, diakon sprouts, toasted ramen,  
carrots, sweet soy and onion vinaigrette

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*(One per person, host must select a choice of TWO)*

### BULGOGI FLAT IRON STEAK

Kim chi risotto, Korean BBQ sauce, house made pickled vegetables

### SEA SCALLOPS

jumbo scallops, miso cream, Kim chi risotto

### ASIAN SALMON

spinach, mandarin oranges, ginger glaze, candied almonds, Kim chi risotto

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*(EACH guest gets a dessert)*

Triple Chocolate Cake *(party portion)*

Iced Tea and Soda Included

\$38.00 per person

# RAFFA'S WATERFRONT GRILL

## BANQUET MENU FOUR

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*(plated appetizer combo)*

Calamari and Boneless Thai Chicken Wings

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*(guest has choice of soup or salad)*

Raffa's Caesar Salad

OR

White Bean Soup

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*(One per person, host must select a choice of TWO)*

BEEF TENDERLOIN MEDALLIONS

prepared medium rare, chef vegetables, mashed potatoes,  
wild mushroom demi glace

BLACKENED REDFISH

sautéed shrimp, crabmeat, chef vegetables, mashed potatoes,  
tomato garlic butter

DOUBLE CUT PORK CHOP

granny smith apple chutney, chef vegetables, mashed potatoes

*(If you would like to have 3 entrée choices there would be an additional \$5.00 per person added)*

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*(EACH guest gets a dessert)*

Vanilla Bean Cheesecake *(party portion)*

Iced Tea and Soda Included

\$40.00 per person

# RAFFA'S WATERFRONT GRILL

## BANQUET MENU FIVE

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*(plated appetizer)*

Pesto and pancetta deviled eggs "Green Eggs and Ham", smoked salmon, toast points, and caper and red onion cream cheese

*(EACH guest gets a salad)*

Green goddess "Cobb" salad with shaved fennel, avocado, red onions, and pea tendrils

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*(One per person, host must select a choice of TWO)*

### CASINO STYLE OYSTER FILET

seared filet cooked to medium rare, panko crusted oyster, artichoke-wild mushroom relish, maitre de butter, seared blue cheese and fontina polenta croutons

### LEMON-GRASS POCHED SEA BASS (5OZ)

green curry-miso broth, ginger spiked risotto, grilled baby bok choy

### VERMONT MAPLE BRINED DUCK BREAST

sweet pea risotto, pan jus

(If you would like to have 3 entrée choices there would be an additional \$5.00 per person added)

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*(Each guest gets a dessert)*

Raspberry and black currant cheesecake *(party portion)*

Iced Tea and Soda Included

\$48.00 per person

# RAFFA'S WATERFRONT GRILL

## VEGAN, VEGETARIAN, AND GLUTEN FREE

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### \*\*\*ADDITIONAL SELECTIONS\*\*\*

Additional items may be added to your menu, first selection is complimentary, additional choices are \$5 per entree

Additional items must be pre ordered.....

#### GLUTEN FREE

##### PORK BELLY CABBAGE CONFIT

seared pork belly, confit cabbage, preserved lemon, fire roasted red pepper

##### STEAK HAMBURG

mashed potatoes, mushroom cognac gravy, chef vegetables

#### VEGAN

##### MOROCCAN STUFFED RED PEPPERS

roasted red peppers stuffed with spiced lentils, carrots, fennel, apricots

##### THREE BEAN CASSOULET

seasonal vegetables, white beans, black beans, pinto beans, puff pastry

#### VEGETARIAN

##### EGGPLANT ROLLATINI

eggplant, vegetable couscous, white beans, marinara, parmesan

##### GRILLED VEGETABLE FETTUCINI

grilled leeks, roasted portabella, sundried tomatoes, fettuccini, white wine